

BREW TIME 12" SAUSAGE PIZZA

INGREDIENTS: CRUST: ENRICHED WHEAT FLOUR (FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, ENZYME, ASCORBIC ACID), WATER, SOYBEAN OIL, YEAST, BREAD CRUMBS (WHEAT FLOUR, YEAST, SUGAR, SALT), OLIVE OIL, SUGAR, SALT, CULTURED WHEAT STARCH, HONEY, SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, L-CYSTEINE, CITRIC ACID. **LOW MOISTURE MOZZARELLA CHEESE:** PASTEURIZED MILK, CHEESE CULTURES, SALT, ENZYMES, POWDERED CELLULOSE (TO PREVENT CAKING). **SAUCE:** TOMATO SAUCE (WATER, TOMATO PASTE), SALT, SUGAR, SPICES, DEXTROSE, HYDROLYZED SOY PROTEIN, GARLIC EXTRACT, SOYBEAN OIL, REFINED OLIVE PUMACE OIL, EXTRA VIRGIN OLIVE OIL. **SAUSAGE:** PORK, SEASONING (SPICES, DEHYDRATED GARLIC), WATER, SALT, FLAVORING. **CHEDDAR CHEESE:** PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES, ANNATTO (COLOR), POWDERED CELLULOSE (TO PREVENT CAKING), POTASSIUM SORBATE AND NATAMYCIN (PRESERVATIVES). **SPICES.**

CONTAINS: MILK, WHEAT, SOY.

MANUFACTURED BY HANSEN FOODS
930 GODDARD WAY, GREEN BAY, WI 54311
800-236-1022

Nutrition Facts

Serving Size 1/6 pizza (146g)

Servings Per Container 6

Amount Per Serving

Calories 360 **Calories from Fat** 170

% Daily Value*

Total Fat 19g **29%**

Saturated Fat 9g **45%**

Trans Fat 0g

Cholesterol 50mg **17%**

Sodium 900mg **38%**

Total Carbohydrate 30g **10%**

Dietary Fiber 2g **8%**

Sugars 4g

Protein 17g

Vitamin A 10% • Vitamin C 8%

Calcium 20% • Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

BAKING INSTRUCTIONS

Preheat oven to 400°F. Remove pizza from packaging and cardboard circle, and place in center rack of the oven. Bake for approximately 17-22 minutes or until cheese is golden brown. Remove from oven and place on provided cardboard circle. Allow to cool for a few minutes before cutting and serving.

